



S M A L L P L A T E S

Bakehouse Focaccia <i>warm flora bakehouse focaccia</i> VEGAN, NUT-FREE	6
Pickled Beet Deviled Eggs <i>pickled beet-marinated deviled eggs with ras el hanout filling</i> GLUTEN-FREE, NUT-FREE	9
Spring Pea Hummus <i>spring pea hummus with whipped garlic, sugar snap peas & pea vines, served with grilled bakehouse sourdough</i> VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2	13
Asparagus & Burrata <i>burrata, grilled asparagus & charred leeks with pine nut-chili oil</i> GLUTEN-FREE, CONTAINS NUTS	15
Eggplant Fritti <i>crispy eggplant spears drizzled with hot agave & sea salt</i> VEGAN, GLUTEN-FREE, NUT-FREE	12
Seasonal Soup <i>ask for today's selection</i>	6/8

S A L A D S

Kale Caesar Salad <i>baby kale in a housemade caesar dressing, herbed croutons, parmesan & crispy capers</i> AVAILABLE VEGAN, GLUTEN-FREE & NUT-FREE	9/15
Strawberry & Watercress Salad <i>strawberry, cucumber, arugula & watercress with fresh basil and mint in a basil vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE	16
Cobb Salad <i>romaine, roasted grape tomatoes, avocado, hard boiled egg, smoked crispy rice paper, rogue river blue cheese & red onion, in a red wine vinaigrette</i> GLUTEN-FREE, NUT-FREE	16

S A N D W I C H E S

served with yam fries, substitute a kale caesar salad or cup of soup for \$2

French Dip <i>grilled portobello mushrooms, caramelized onions & swiss cheese on a bakehouse seeded baguette served with mushroom-garlic au jus</i> NUT-FREE, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	18
Italian Burger <i>grilled black bean burger, mozzarella, sun-dried tomato jam, basil pesto aioli & balsamic tossed greens on a potato roll (add avocado for \$1.5)</i> CONTAINS NUTS, AVAILABLE VEGAN, AVAILABLE GLUTEN-FREE FOR \$2	18

D E S S E R T

Apple Rhubarb Crisp <i>ginger roasted apple & rhubarb with spiced oat crumble & full tilt vegan vanilla ice cream</i> VEGAN, GLUTEN-FREE, NUT-FREE	12
Coconut Cake <i>four layers of coconut cake with coconut filling & cream cheese frosting</i> VEGAN, NUT-FREE	12

Yam Fries <i>served with cayenne aioli</i> VEGAN, GLUTEN-FREE, NUT-FREE	8
Nettle & Spring Onion Arancini <i>arancini filled with nettles, spring onion & vegan mozzarella, with tomato vellutata</i> VEGAN, GLUTEN-FREE, NUT-FREE	15
Spring Spread Set <i>eggplant malidzano, muhammara & spring pea hummus with whipped garlic, served with grilled bakehouse sourdough</i> VEGAN, CONTAINS NUTS	16
King Trumpet St. Jacques <i>king trumpet mushrooms baked with butter, shallots, cream, white wine & gruyere</i> GLUTEN-FREE, NUT-FREE	15
Rapini <i>grilled rapini with pine nut-chili oil & citrus</i> VEGAN, GLUTEN-FREE, CONTAINS NUTS	9
Warm Kale Artichoke Dip <i>housemade kale artichoke dip topped with vegan mozzarella, served with grilled bakehouse sourdough</i> VEGAN, NUT-FREE, AVAILABLE GLUTEN-FREE FOR \$2	15

M A I N S

Asparagus & Spring Onion Risotto <i>creamy arborio rice, asparagus, spring onion, peas & roasted radish, served with a petite arugula-treviso salad in lemon vinaigrette</i> VEGAN, GLUTEN-FREE, NUT-FREE	26
Turkish Cauliflower Polenta <i>turmeric roasted cauliflower & romanesco with rainbow chard, leeks, dates, feta, basil pesto & marcona almonds with scallion polenta cakes</i> GLUTEN-FREE, AVAILABLE VEGAN & NUT-FREE	26
Tacos Dorados <i>corn tortillas filled with cheesy mashed potatoes, served with black bean stew, garlicky greens, fire roasted salsa, lime crème fraîche & cotija cheese (add avocado for \$1.50)</i> GLUTEN-FREE, NUT-FREE	24
Eggplant Schnitzel <i>eggplant schnitzel with lemon yogurt sauce, fresh mint & spring green salad</i> GLUTEN-FREE, NUT-FREE	22
Nettle & Ricotta Ravioli <i>ravioli filled with nettles, dandelion greens, ricotta & walnuts, in a roasted garlic cream sauce with rapini</i> CONTAINS NUTS	26

Eton Mess <i>macerated strawberries layered with lemon curd, meringue, rhubarb compote & whipped cream</i> GLUTEN-FREE, NUT-FREE	12
Chocolate Brownie Coupe <i>dark chocolate brownie, full tilt vegan vanilla ice cream, housemade fudge sauce & cocoa nibs</i> VEGAN, GLUTEN-FREE, NUT-FREE	12

please inform your server of food allergies & dietary restrictions before ordering; our food is prepared in kitchens that contain dairy, gluten, nuts & soy

*eggs are cooked to order; consuming raw or undercooked eggs may increase your risk of food borne illness